

## CELLIER DES PRINCES Producteurs de Châteauneuf-du-Pape depuis 1925

Our domains

# AOP CÔTES DU RHÔNE DOMAINE VAUCROZE RED

Joël Choveton, an other personnality from the winery, is the second generation of growers from this estate. Domaine Vaucroze belongs to the family Choveton since 1960 and is located on the lieu-dit "Petit Vaucros" in Sorgues, just meters away from the vineyards of Châteauneuf du Pape.

This wine is made from old vines of Grenache and Carignan, 2 typical grapes from Côtes du Rhône. Grenache brings power, roundness and softness while Carignan brings freshness, structure and body.

## TERROIR

Hillside vineyards with a subsoil of clay and limestone with round pebbles on the surface.

### **GRAPE VARIETIES**

Grenache 90%, Carignan 10%

#### WINEMAKING

The grapes are coming from old vines producing very low yields. Destalking, 15 to 20 days vatting time in stainless steels, daily releases. Controled temperature between 27 to  $30^{\circ}$  C. 10 months maturing in concrete to soften and to rounden the tannins.

## AGEING

10 months in concrete to preserve the purest expression of the fruit and terroir.

## TASTING NOTES

This wine is issued from old Grenache vines and carignan. The grapes are picked at good maturity and sorted out before crushing. Grenache brings strength, fatness and softness, while Carignan brings structure and frame. The tannins are extremely smooth and elagent, the wine is like velvet in the mouth, with roundness, complexity and a long finish of spices. It's like a baby Chateauneuf du Pape.

### TASTING ADVICES

To enjoy from now and can be kept 5-7 years. Serve at 14°-16°C

#### FOOD PAIRINGS

It will pair very well with Mediterranean dishes even spicy as well as dishes in sauce or game such as venison

## AWARDS

Vintage 2021 : Gold Medal Orange // 91pts International Wine Report Vintage 2018 : Gold Medal Orange Vintage 2016 : Gold Medal Gilbert & Gaillard // Silver Orange // Silver Mâcon Vintage 2015 : Silver Medal Vinalies (Prix d'excellence) // Gold Gilbert & Gaillard Vintage 2014 : Gold G&G





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